



The Red Hen Restaurant Lexington, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.



The Red Hen Restaurant

"The Red Hen restaurant is a farm-to-table fine dining restaurant located in historic downtown Lexington. Chef Tucker Yoder creates a new menu daily, based on the best and freshest ingredients available locally and seasonally. Serving dinner Monday through Saturday, Lunch Monday through Friday, and Sunday Brunch."

Green Statement: "We founded our business on the idea that small businesses can be agents for positive change. Our environmental ideals are at the core of our business."

CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to the Red Hen Restaurant can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Use bulk soap dispensers in restrooms
- Use dishware and glassware to minimize the use of disposables
- Provide condiments and cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Have an effective food inventory control system that minimizes wastes
- Compost waste food and other compostables
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Use menus and table placards as opportunities to communicate green activities
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and billing
- Use "green" Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture

- Purchase low-VOC carpets and fabrics
- Purchase building materials that are re-used or from sustainable sources
- Use latex paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Use integrated pest management (IPM)
- Other: "We buy only locally-grown produce and meat products from farmers we know and who are responsible stewards of the land. We have a small menu with very little food waste; what food waste we have we give to one of our vegetable farmers who uses it for compost."

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- do not use any Styrofoam products

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Do not use a fryer; what grease is captured in the grease traps is disposed of properly
- Periodically pump grease traps

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have low flow toilets and high efficiency dishwashers
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan which utilize drought tolerant species, metering and rain gauges, and minimizes lawn areas
- Have an effective stormwater management plan
- Have a green roof
- Other: "We have installed the very first vegetated roof in Lexington."



☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Have a numeric goal of how much they want to reduce their energy usage over time
- Evaluate existing ovens and other kitchen equipment for energy efficiency
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - LED Exit Signs
 - high efficiency fluorescent ballasts and lamps (T5s and T8s)
 - ceiling fans
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Use natural lighting

- Use occupancy sensors to turn on/off lights
- Purchase EnergyStar-rated computers, copiers, and appliances
- Other: "We installed motion sensor-controlled lighting in our bathrooms, a solar tube in our dishroom, which otherwise would have no natural lighting; our chef rides his bike to work every day."

☒ Other Creative/Common Sense Ideas:

"In renovating our 1897 building, we did our best to reuse construction waste. We used quite a bit of recycled hardwood in construction. The addition we built is made using pre-insulated concrete panels, which are highly efficient, and covered with a green, vegetated roof. We also are a member of the 1% for the Planet Network, donating 1% of all sales to environmental organizations (in our case, two local groups, the Boxerwood Gardens and Nature Center and the Rockbridge Area Conservation Council)."

For more information on **The Red Hen Restaurant**, see www.redhenlex.com or contact John Blackburn at 540-464-4401 or Blackburn@redhenlex.com.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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